

## SOUP & BREAD

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Fresh Vegetable Soup

Asian Style Chicken & Corn Broth

Selection of Artisan Bread  
rolls, grisini & focaccia

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## COLD CUTS, SALADS & ANTIPASTO

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Selection of Local Cured Meats  
rolls, grisini & focaccia

New Zealand Cheese Selection  
with Barkers of Geraldine chutneys

Creamy Potato Salad  
chive & sour cream

Greek Salad  
olives, cucumber, feta, spinach

Caesar Salad Station  
cos, bacon, parmesan, anchovy dressing &  
croutons

Salad Leaves & Spinach  
condiments to build your own salad

South Island Slaw

Couscous  
orange, date, semi dried tomato, almond,  
Moroccan seasoning

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# ALPINE RESTAURANT

## LUNCH BUFFET MENU

Available from 12.00pm to 2.00pm daily

## ROTISSERIE & GRILL

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Rotisserie Chicken  
lemon & thyme gravy

Mustard & Honey Glazed  
Champagne Ham

Marinated Lamb Chops  
with mint & garlic

Cumberland Sausage  
sautéed onions & mushrooms

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## DESSERT

Coconut & Passionfruit  
Panacotta

Chocolate Brownies

Hermitage Cookies

Seasonal Cut Fruit

Mixed Berry Cheesecake

Soft Serve Ice-Cream

including a selection of candies, lollies, marshmallows, nuts, fruit, chocolate & Sauces

A Selection of Tea & Coffees

Salted Caramel  
& Pecan Tartlets

Mango Tartlets

Kiwi Pavlova  
with fresh fruit

## SEAFOOD

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Nicoise Style Tuna Salad  
beans, olive, potato

Tossed Salmon Pasta Salad  
cucumber, sesame

NZ Greenlip Mussels, NZ  
Queen Scallops  
lemons & condiments

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## HOT

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Steamed Monkfish  
capsicum, olive, caper

Asian Style Vegetable Dumplings

BBQ Pulled Pork

Asian Vegetables & Tofu  
with blackbean & garlic sauce

Aubergine Parmigiana  
pomodoro sauce

Baked Gnocchi  
spinach, pesto, cream

Chickpea Curry  
poppadum, riata & steamed rice

Roasted Potatoes  
rosemary

Steamed Greens  
with herb infused olive oil

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**ADULTS - \$39.50, CHILDREN (6-14yrs) - \$15** (CHILDREN 5 & UNDER EAT FREE)

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